

MARGHERITA PIZZA MEAL KIT

**The whole process of making this pizza dough takes 48 hours.
The slowly developed gluten is essential in creating that chewy yet crisp crust.
Slice it up to share or enjoy it all to yourself, we won't judge.**

- 1) If starting with frozen pizza dough, remove the dough from your freezer and place directly into the refrigerator the night before to thaw. Alternatively, if making the same day, remove the dough from the freezer onto a tray and allow to sit at room temperature until the dough thaws, approximately 2 hours before use.
- 2) Remove your pizza dough balls from the refrigerator and allow to sit at room temperature for roughly 30 minutes. This will make it easier for you to stretch out the dough when building your pizza.
- 3) Preheat your oven to 450°F. If you have a pizza stone, place the stone into your oven for preheating on the upper third rack.
- 4) Once your pizza doughs are relaxed and have warmed up, slowly stretch each dough out to a 12" circle. Don't stretch too much at one time. Try to achieve a dough that is fairly even in thickness all the way around.
- 5) If using a pizza stone, transfer the stretched doughs to a floured bake tray that is turned upside down or if you have a pizza loading wheel, place the dough onto the wheel. This step is to ensure you can easily transfer the fully built pizza to your pizza stone.
- 6) If not using a pizza stone, simply stretch out your dough directly onto a bake tray.
- 7) Once your dough is stretched out, you're ready to build!
- 8) Spread ¼ of the San Marzano Pizza Sauce evenly all over the top of one pizza dough, within ¼" from the edge.
- 9) Divide the large grated cheese into equal portions and evenly sprinkle your Pizza Cheese over the pizzas, within ¼" from the edge.
- 10) Repeat the steps with the other pizza dough using the remaining ingredients.
- 11) If using a pizza stone, carefully transfer your fully built pizzas by sliding the pizza onto the hot pizza stone and bake in the preheated oven for 10 minutes.
- 12) If you're not using a pizza stone, simply place your trays directly into the preheated oven and bake for 10 - 15 minutes or until the cheese is melted and the bottom of the crust is golden brown.
- 13) Once your pizzas are fully cooked, carefully remove them from your oven. Brush the rim/crust of your pizza with Olive Oil to give it a nice shine and cut your pizza into your desired amount of pieces. You can cut triangles or squares, it's up to you!
- 14) Garnish the pizza with Parmesan Cheese and Basil. Enjoy!

